



LUNCH MENU FROM 12 TILL 3PM

AVOCADO PORTOBELLO BAGEL (VEGETARIAN) | 26 ANG
nut honey pasta / ricotta cheese / lemon zest

PARMAHAM FOCACCIA | 32 ANG
walnuts / rocket salad / balsamico syrup

NULTWINTIG SALAD (VEGETARIAN) | 26 ANG
salad mix / mini corn / sweet and sour cucumber /
roasted bell pepper / silver onion / pumpkin seed
Your choice of: tuna / tempura shrimp / beef strips

SURF & TURF SLIDERS | 35 ANG
rib-eye / mushroom / fried onion / cheese /
coconut shrimp / whiskey sauce / lettuce / pickle /
old cheese / sweet potato fries

BBQ SATAY ROTI | 35 ANG
roti potato gravy / chicken / roti cake /
sweet and sour cucumber / fried onions

NACHOS À LA 020 | 36 ANG
shrimp steak salsa / cheese / spring onions /
chili pepper / kidney beans / corn / guacamole /
pico de gallo / lime crème fraîche

SALMON FILLET | 45 ANG
herbs / sweet potato / baby vegetables

APERITIF | 14 ANG

HOME-MADE FOCACCIA
truffle butter

IRISH 'MORET' OYSTER
lemon / redwine raspberry vinegar with shallot

IRISH 'MORET' OYSTER AU GRATIN
(ADD + 6 ANG)

STARTER | 31 ANG

LOBSTER BISQUE
room / cream / prawns

GOAT CHEESE CRÈME BRÛLÉE (VEGETARIAN OPTION)
parma ham / figs / port syrup

CEVICHE
tuna / pomegranate / litchi / plantain chips

TARTARE
tenderloin / smoked egg yolk / onion / musterd / mayonaise

'PULPO' OCTOPUS
red cabbage marinade / plantain crème /
granny smith / dill oil

AVOCADO CARPACCIO (V)
fresh vegetables / truffle / home dried cherry tomato

FOIE CANARD
eggplant crème / fried egg / anchovies crème / focaccia

MAIN | 56 ANG

LEMON SOLE
meunière / baby potatoes / salad

VEAL CHEEK
wild parsnip / carrot / veal gravy

'HAMACHI' JAPANESE AMBERJACK
soft shell crab / zoete aardappel crème

TORTELLINI (VEGETARIAN)
mushroom duxelles / truffle foam / parmesan

LOCAL FRESH VIS
lime butter / sweet potato

FLAT IRON STEAK
asparagus / jus de veau Veal entrecote / chimichurri /
asparagus / grilled lime

RISOTTO (VEGETARIAN)
roasted pumpkin / goat cheese / spinach

LOBSTER (NOT IN MENU) | DAYPRICE
garlic butter / baked romaine / passionfruit /
red pepper / mayonaise

SIDE ORDERS (VEGETARIAN)

'SPICY' YUKA FRIES GREEN SALAD | 9 ANG
fries with mayonaise sweet potato fries

STIR FRIED VEGETABLES | 14 ANG

DESSERT (VEGETARIAN) | 21 ANG

BOMBE
white chocolate mousse / a drop of coffee / chocolate /
shaved coconut / home made coconut icecream

CHEESE CAKE ZERO TWENTY
home made strawberry sorbet ice cream / mint

DAME BLANCHE
home made vanilla ice cream / chocolate crumbs /
matcha bavarois / chocolate sauce

'NULTWINTIG" BY LA VIE EN ROSE
tamarind - lime cake / white chocolate / home made lemon
balm ice cream

CHEESE PLATTER (NOT IN MENU) | 35 ANG
french cheeses / dutch cheeses / fig bread /
apple syrup / smoked almonds

3 COURSE MENU | 98 ANG

CHOICE OF:
1 STARTER + 1 MAIN + 1 DESSERT

4 COURSE MENU | 126 ANG

CHOICE OF:
2 STARTERS + 1 MAIN + 1 DESSERT

15% SERVICE CHARGE FOR GROUPS AS OF 7 GUESTS